

## modern drinking

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- Gravity **14.5 BLG**
- ABV ---
- IBU **48**
- SRM ---
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **1 %**
- Size with trub loss **18.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **20.2 liter(s)**

### Fermentables

| Type           | Name                       | Amount        | Yield | EBC |
|----------------|----------------------------|---------------|-------|-----|
| Liquid Extract | WES ekstrakt słodowy jasny | 3.4 kg (100%) | 90 %  | --- |

### Hops

| Use for   | Name   | Amount | Time     | Alpha acid |
|-----------|--------|--------|----------|------------|
| Boil      | Mosaic | 20 g   | 60 min   | 10 %       |
| Boil      | Mosaic | 10 g   | 20 min   | 10 %       |
| Boil      | Mosaic | 40 g   | 10 min   | 10 %       |
| Whirlpool | Mosaic | 10 g   | 30 min   | 10 %       |
| Dry Hop   | Mosaic | 30 g   | 5 day(s) | 10 %       |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11 g   | Fermentis  |